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0	06115	Citan.					Est. Type	7		Risk Catego	гу:
A	s Governed by State R	Regulation 7.6.2 NMAC	Pu	Pre-Open	_	gular	Complain	, Da		mit Expiration	1
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			PIEV TAG	TODET			-		71	e Out:	./.
Circle des	ionated compliance status	DBORNE ILLNES! is (IN, OUT, N/O, N/A) for (KISK FAU	TORS A	ND PUBL	HEAL	Committee of the Commit				
IN=in compliance				rnot applicabl	e	CO	Mark "X" S=corrected on-	n appropriate b site during inso		and/or R R=repeat v	riolation
- TYPE	Complian	CONTRACTOR OF THE PARTY OF THE PARTY OF THE PARTY.	A	cos R			Com	pilance Stat	us		COS R
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IN OUT NA	performs duties			444	1 2		reconditioned.	& unsafe food	1		
2 11 12 13	Certified Food Prote	coon Manager			17 IN OUT		Food-contact : Food separate			ized	
3 NOUT		employee and conditiona	al employee,		180		Time/Tempe	THE R. P. LEWIS CO., LANSING, MICH.	THE RESERVE OF THE PARTY.	0.	
OUT	Proper use of restric	ibilities and reporting		+++	19 IN OU	T N/ACC	Proper cooking	7		-	
S OUT	Procedures for response	onding to vomiting and o	liamheal events		20 IN OU	T N/A	Proper reheati			dina	
IN OUT (Food Handler Cards	nployees	Tale of the last				Proper cooling				
, IN 001 P		gienic Practices					Proper hot hole				
OUT N/C	Proper eating, tastin	g, drinking, or tobacco u	150				Proper cold ho Proper date m				
IN OUT N/C	No discharge from e	yes, nose, and mouth			-		Time as a Publ	ic Health Cont	rol; procedu	res & records	
NOUT N/C		ntamination by Bands	A LOCAL DE	TT	20 111 =1	-		sumer Advis	Ry .		
K	M. I. C.	ct with RTE foods or pre			26 IN OUT		foods	asory provided	101 101/011	delCooked	
D'IN OUT N/A N/C	alternative procedure	e properly followed						ceptible Pop			
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IN OUT N/A	Food received at pro				29 IN OUT	N/A	Toxic substance	es property ide	ntified, ston	ed. & used	
5 IN OUT VANO	De la	on, safe, & unadulterate allable: shellstock tags, p	d		Barrier Contract	C	Compliance wi	with Approve	d Procedu	es	
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Person in Charge (Signature),

Inspector (Signature)

Date: 1/10/18